

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/6/2015 **Business ID:** 117412FE
Business: CITY SUPER BUFFET

12225 S STRANG LINE RD
 OLATHE, KS 66062

Inspection: 42001797
Store ID:
Phone: 9137826888
Inspector: KDA42
Reason: 09 Modified Complaint
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/06/15	12:30 PM	02:05 PM	1:35	0:10	1:45	0	
Total:			1:35	0:10	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		
5. No discharge from eyes, nose and mouth.		
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.		
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.		
12. Required records available: shellstock tags, parasite destruction.		
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p
14. Food-contact surfaces: cleaned and sanitized.			..	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On wall magnet, 2 knives stored as clean with visible food residue. COS-Placed in warewash area to re-wash and sanitize.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.		
17. Proper reheating procedures for hot holding.		
18. Proper cooling time and temperatures.		
19. Proper hot holding temperatures.			p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
20. Proper cold holding temperatures.			..	p	p	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In produce walk in cooler, cooked meatball at 52F, cooked chicken at 50F, cooked noodles at 59F, cut cabbage at 53F, raw chicken at 50F, crab ragoon at 55F. Person in charge stated the crab ragoon, cut cabbage and noodles were prepared the morning of inspection and placed in the walk in cooler. The meatballs, cooked chicken and raw chicken in cooler since previous night. Ambient air of cooler at 55F. Person in charge stated the cooler had maintenance repair 2 days prior. COS-Placed crab ragoon, cut cabbage and noodles placed in walk in cooler 2 to rapid cool. The cooked chicken, raw chicken and meatballs voluntary discard.]</i>						
21. Proper date marking and disposition.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
22. Time as a public health control: procedures and record.			p
Consumer Advisory			Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory			Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		
Highly Susceptible Populations			Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		
Chemical			Y	N	O	A	C	R
25. Food additives: approved and properly used.		
26. Toxic substances properly identified, stored and used.			p
Conformance with Approved Procedures			Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.		
GOOD RETAIL PRACTICES								
Safe Food and Water			Y	N	O	A	C	R
28. Pasteurized eggs used where required.		
29. Water and ice from approved source.		
30. Variance obtained for specialized processing methods.		
Food Temperature Control			Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.			..	p
Fail Notes	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[In walk in cooler 2, plastic container of cooked noodles at 70F, filled over food rim level and covered in plastic wrap not allowing for adequate air flow for cooling. Person in charge stated made the morning of inspection. COS-Educate, placed noodles in 2 separate pans to rapid cool.]</i>						
	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[Produce walk in cooler not able to adequately hold potentially hazardous foods. Ambient air at 55F.]</i>						
32. Plant food properly cooked for hot holding.		
33. Approved thawing methods used.		
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.		
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
Fail Notes	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.</i> <i>[In kitchen on wall, 1 live cockroach and 10 live flies.]</i>						
37. Contamination prevented during food preparation, storage and display.		
38. Personal cleanliness.		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
----------------------------------	--	---	---	---	---	---	---

39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

.. .. .

Proper Use of Utensils		Y	N	O	A	C	R
------------------------	--	---	---	---	---	---	---

41. In-use utensils: properly stored.

.. .. .

42. Utensils, equipment and linens: properly stored, dried and handled.

.. .. .

43. Single-use and single-service articles: properly used.

.. .. .

44. Gloves used properly.

.. .. .

Utensils, Equipment and Vending		Y	N	O	A	C	R
---------------------------------	--	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

.. p

<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [On counter plastic scoop broken with chips and cracks.]</i>
-------------------	----------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

.. .. .

46. Warewashing facilities: installed, maintained, and used; test strips.

p

This item has Notes. See Footnote 4 at end of questionnaire.

47. Non-food contact surfaces clean.

.. p

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Accumulation of grease on wok. Accumulation of food debris on walk in cooler 1 and 2 doors as well as reach in cooler door.]</i>
-------------------	-------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Physical Facilities		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

p

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Accumulation of food debris and water in kitchen floor underneath wok and preparation tables. Accumulation of food debris on carpet stairs. Dried food debris and saue splashings on walls in kitchen near preparation table.]</i>
-------------------	-------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

54. Adequate ventilation and lighting; designated areas used.

.. .. .

Administrative/Other		Y	N	O	A	C	R
----------------------	--	---	---	---	---	---	---

55. Other violations

.. .. .

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #26 Hot and Cold Holding Sign

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

Material Distributed | Education Title #33 Refrigeration Temperature Log

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot Holding-Hot Buffet 1-Chicken/154F, Hot buffet 2-Chicken/155F, Hot buffet 3-Beef/151F, Steamer-Rice/149F

Footnote 2

Notes:

Cold Holding-Walk in cooler-Shrimp/40F, Cooked chicken/40F, Pepsi Reach in cooler-Milk/41F, Sushi make table-Cream cheese/41F, Sushi reach in cooler-Fish/41F, Buffet 1-Shrimp/39F, Buffet 2-Chicken/40F, Buffet 3-Melon/41F

Footnote 3

Notes:

In walk in cooler 2, cooked chicken and noodles not marked with preparation date. Person in charge stated made the night before.

Footnote 4

Notes:

Chlorine warewash machine measured at 50ppm

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/6/2015 **Business ID:** 117412FE
Business: CITY SUPER BUFFET

12225 S STRANG LINE RD
OLATHE, KS 66062

Inspection: 42001797
Store ID:
Phone: 9137826888
Inspector: KDA42
Reason: 09 Modified Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/06/15	12:30 PM	02:05 PM	1:35	0:10	1:45	0	
Total:			1:35	0:10	1:45	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cooked chicken Qty 1 Units _____ Value \$ _____

Description Cold Holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Raw chicken Qty 1 Units _____ Value \$ _____

Description Cold Holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Cooked meatballs Qty 1 Units _____ Value \$ _____

Description Cold Holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/6/2015 **Business ID:** 117412FE
Business: CITY SUPER BUFFET

12225 S STRANG LINE RD
OLATHE, KS 66062

Inspection: 42001797
Store ID:
Phone: 9137826888
Inspector: KDA42
Reason: 09 Modified Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/06/15	12:30 PM	02:05 PM	1:35	0:10	1:45	0	
Total:			1:35	0:10	1:45	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 42001797

Inspection Report Date 07/06/15

Establishment Name CITY SUPER BUFFET

Physical Address 12225 S STRANG LINE RD City OLATHE
Zip 66062

Additional Notes
and Instructions

A follow up will be scheduled by the Manhattan office